



TAKE-OUT / DELIVERY MENU

Mon.– Sun. 11 am–7:30 pm

480.949.6296

by Chef Branden Levine

Burgers and Wraps

(served with our hand cut fries or add White Truffle-Parmesan Fries \$5 extra)

- ★ **SEL BURGER** candied applewood bacon | heirloom tomato | Asiago cheese
shaved Iceberg lettuce | smoked crispy onion rings | roasted whiskey shallot aioli
spicy Sel ketchup | brioche bun | 15
- ★ **HATCH GREEN CHILI BURGER** Fontina cheese sauce | roasted cremini mushrooms
avocado mayonnaise | brioche bun | 14
- ★ **AU POIVRE BURGER** three peppercorn crusted | Gorgonzola
caramelized Cipollini onions | Cognac mushrooms gravy | brioche bun | 13
- ASIAN VEGETARIAN WRAP** marinated crispy tofu | miso glazed sautéed Enoki mushrooms
Asian slaw | stewed chickpeas | roasted sweet corn | red quinoa | avocado aioli | 12

Soup & Salads

- CAESAR SALAD** Little Jem lettuce | anchovy dressing | toasted pine nuts
herb butter croutons | 18 month aged Parmesan Reggiano | 11
- ROASTED BEET SALAD** candied walnuts | shaved fennel | heirloom tomatoes
Gorgonzola cheese | crispy onions | lemon-Dijon vinaigrette | 13
- SEL CHOPPED SALAD** heirloom cherry tomatoes | avocado | Crow's Dairy chevre
sweet corn | cucumber | marinated black lentils | Cotija cheese | lime-sweet onion vinaigrette | 14
- ROASTED CAULIFLOWER-WHITE TRUFFLE SOUP** toasted pine nuts | herb butter croutons
chives | 9 (8oz) or 12 (16oz)

Entrée

- GRILLED PORTUGUESE PIRI PIRI CHICKEN** (brined with smoked chilies ginger, garlic, and fresh lemon juice)
garlic confit mashed potatoes | Elote corn | 18 (1/2 Chicken) or 28 (Whole Chicken)
- MEATLOAF WRAPPED IN APPLEWOOD BACON** garlic confit mashed potatoes | grilled vegetables | 17
- ★ **GRILLED GOLD CANYON RANCH PRIME FILET MIGNON KEBOBS**
brown butter-kabocha squash spaetzle | roasted wild mushrooms | grilled spring onions
bordelaise sauce | 28
- ★ **NEW ZEALAND LAMB KEBOBS** cumin seed scented basmati rice pilaf | house made pita bread
goat quark-tzatziki sauce | house made hummus | tomato salad | 19
- RED KING CRAB-WHITE TRUFFLE MAC AND CHEESE** Fontina-white cheddar Mornay sauce
brioche breadcrumbs | 32
- GRILLED SPANISH OCTOPUS FRIED RICE** sweet corn | grilled choy sum
scallions | Thai seafood sauce aioli | 26
- ROASTED LOCAL OYSTER MUSHROOM RAVIOLI** creamy mustard greens
white truffle-parmesan sauce | butternut squash puree | 18 month aged Parmesan Reggiano | 19

Dessert

- STRAWBERRY-MARZIPAN SHORTCAKE** chantilly crème | Fleur de Sel caramel | balsamic | 8
(recommend served with vanilla bean gelato/ice cream)

★ Contain (or may contain) raw or undercooked ingredients

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness

